

Shareable

FINGERLING POTATOES & CARROTS 14 VEG

yogurt ranch, toasted seeds, vadouvan, dill

CAESAR SALAD 14

romaine, biscotti, parmesan, classic dressing

TRILLIUM FARM GREENS 14 GF, VEG

fennel, radishes, feta cheese, Daily Serving vinaigrette

BURRATA & AUTUMN SQUASH 16 VEG

crab apple butter, pistachios, cilantro, mint, lime

PORK SPARERIBS 20

spicy barbeque sauce & cole slaw

Wood Oven Pizza 12"

'NDUJA 20

pork sausage, herb ricotta, broccoli rabe, tomato

ROASTED MUSHROOM 19 VEG

mushrooms, taleggio, trillium kale

THREE LITTLE PIGS 20

prosciutto, sausage, pancetta

VERMONT SMOKE & CURE PEPPERONI 22

small cup pepperoni, maplebrook mozzarella, tomato sauce

ROASTED SQUASH 18 VEG

honeynut squash, red onion, cranberries, goat cheese
calabrian chile honey & gremolata

MARGHERITA 16 VEG

tomato sauce, maplebrook mozzarella, basil

CHORIZO & SWEET POTATO 22

celery root & sunchoke puree, chorizo, apples, manchego cheese

CONFIT TUNA 22

olive oil confit tuna, caramelized onions, radicchio, broccoli rabe, feta,
parmesan, chili oil and lemon zest

Suggested Pairing: The Essential: Hatchet

V = VEGAN VEG = VEGETARIAN GF = GLUTEN FREE

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Jan 14, 2022

Sandwiches

served with french fries, pickles & martin's sesame roll

SMOKED GARLIC SAUSAGE 16

sauerkraut & whole grain mustard

CREEKSTONE BEEF BRISKET 20

coleslaw & sweet barbeque sauce

BERKSHIRE PULLED PORK 16

coleslaw & mustard barbeque sauce



Want to take home a 4-pack
or bottle? Scan here for beer
to-go!

TRILLIUM CANTON

RESTAURANT & TAPROOM MENU

Farm To Table

The New England farmhouse brewery and restaurant experience gets reimagined in Canton and cultivated on the Trillium Farm in North Stonington, CT. Our intention is to create a stronger connection between healthy and sustainable agricultural roots and exceptional quality food and beer. As our foundation and experience grows, so will the harvested bounty on our menu.

